

# Food Service Establishment Inspection Report

Name:	<b>Martini's-Peachtree City</b>			Establishment Number	<b>97</b>
Address:	<b>273 Commerce Dr</b>			<b>1-2038</b>	
	<b>Peachtree City, GA 30269</b>			Previous Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
<b>2005</b>	<b>6</b>	<b>3</b>	<b>14:00</b>	<b>Routine</b>	<b>1</b>

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)		CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓
		Max	Min				Max	Min	
1. Safe; Approved Source	I				23. Sewage in Establishment	I			
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8	
<b>Personnel</b>					<b>Plumbing</b>				
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2	
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I			
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>				
5. Food Handling Techniques	I				27. Approved; Accessible	I			
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2	
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5	X
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>				
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4	
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3	
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>				
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3	
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4	
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2		
14. Food Contact Surfaces Clean; Procedure	II	15	8		<b>Other Operations</b>				
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I			
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8	
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2		
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2	
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2		
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2		
<b>Water</b>					The following Category I Items were corrected at the time of the inspection:				
21. Approved Source; System Operational	I				_____ ws 10/08/00				
22. Hot and Cold Water as Required	II	5	2						
29. Correct within 72 hours. Place hand towels at all hand wash sinks. No towels at kitchen or bar hand wash sinks. 32. Correct before next routine inspection. a. Seal hole in ceiling at end of big bar. b. Paint all raw wood at main bar to seal it. c. Clean floor under bag in box unit. d. Clean bottom shelf of liquor storage cabinet at main bar.									
Discussed with/Title Andre Ramos - kitchen mgr					Inspected By/Title:				